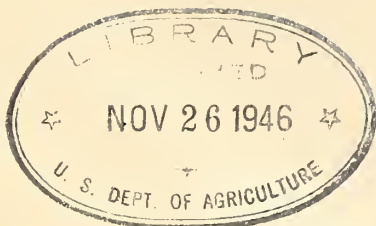


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Sirup

by  
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A can labeled "Sirup" unqualified should contain the product made by purifying and evaporating the juice of a sugar producing plant without removing any of the sugar. A sugar cane sirup or cane syrup is sirup made by the evaporation of the juice of the sugar cane and contains not more than 30% of water with a limited amount of ash, - that is  $2\frac{1}{2}\%$ .

Sugar sirup is the product made by dissolving sugar to the consistency of a sirup and contains not more than 35% of water.

Refiners' sirup is the residual liquid product obtained in the process of refining raw sugars and contains not more than 25% of water and not more than 8% of ash.

Molasses is the product left after separating the sugar from the mush sugar or cane concrete, as it is known in the sugar mill. It contains not more than 25% of water and not more than 5% of ash. Mush sugar or concrete is the product made by evaporating the purified juice of a sugar producing plant, or a solution of sugar, to a solid or semi-solid consistency, in which the sugar exists chiefly in a crystalline state.

Maple sugar or maple concrete is the solid product resulting from the evaporation of maple sap or maple sirup.

Maple sirup is sirup made by the evaporation of maple sap or by the solution of maple concrete, and contains not more than 35% of water, and weighs not less than 11 pounds to the gallon.

Glucose, sometimes called corn sirup, is a thick, sirupy, colorless product made by incompletely hydrolizing starch, or a starch-containing substance, after which it is decolorized and evaporated. It has a limited ash content.

Sirups which are mixtures of any two or more of those given will generally bear label declaration to that effect. The sirup present in the largest amount is declared first. Artificial color, such as caramel, which is sometimes added to sirup, will generally be found declared upon the label. If a mixture of corn and sugar sirup is artificially colored and flavored with imitation maple, it is an imitation maple sirup and the label should so declare it.

Some manufacturers feature their brand names, and seek to have you infer their mixtures of various sirups with maple sirup contain a large amount of

(over)

maple. My friends, there are few of these mixtures that contain as much as 20% of maple; although they may have a weak maple flavor since by careful tasting you can detect 5% of maple sirup.

Of course, if the manufacturer adds an imitation maple flavor and color, the product then becomes an imitation maple sirup and should be so labeled.

Manufacturers of packaged sirups have established a trade practice of declaring net contents in terms of weight, - why did they do it? Sirups are heavy. Undoubtedly you are accustomed to think of liquid products in terms of volume. I'll venture few of you have an idea how many pints or quarts may be in a can labeled as containing 2 lbs. 8 ozs. The Food and Drug Administration made a nation-wide survey among users of table sirups, to ascertain in which manner a declaration of quantity of contents was the most informative. We found it to be most informative when declaration was made in terms of liquid measure. We have so notified sirup manufacturers, but many still declare the contents in terms of weight. My friends, if you think you are getting full pints, quarts and gallon containers of sirups, I suggest you buy only those containers labeled in terms of pints, quarts and gallons.